

Application Serial No. 10/091,160
Attorney Docket No. 67328

(2) AMENDED CLAIMS

1. (Currently Amended) A method for cold forming food bars containing large fragile particles of a crisp baked cookie product comprising: (1) breaking a crisp cookie basecake into pieces of a preselected size; (2) mixing the basecake pieces in a mixer with ingredients comprising sugar, filler fat, and coating fat, wherein the sugar is present in an amount ranging from 25% -70% by weight of the cookie basecake, the filler fat is present in an amount ranging from 15% -35% by weight of the cookie basecake, and the coating fat is present in an amount ranging from about 5% -20% by weight of the cookie basecake; (3) maintaining the temperature of the mixer at a temperature sufficient to ensure that the fat ingredients do not stick to the surface of the mixer; (4) mixing the ingredients at a speed such that a majority of the cookie basecake particles of the preselected size will remain intact; (5) feeding the mixed ingredients into a hopper and subsequently forming the mixed ingredients into a slab using a series of heated compression rolls, which rolls press the mixed ingredients into a progressively thinner slab without breaking the crisp baked cookie pieces, and wherein the heat of the rolls is sufficient to prevent adhesion of the fat ingredients on the rolls; (6) laying the compressed slab of ingredients onto a conveyor belt which feeds the slab through heated slitter knives or a heated grooved roll positioned to slice the slab or form the slab into ropes of a desired width and height; (7) separating the ropes on a conveyor; (8) cutting the ropes into a desired product length; (9) cooling the product to ambient temperature, enrobing the individual pieces in chocolate or another coating compound; and (10) packaging the enrobed product in containers suitable for retail sale.

2. (Original) The method of claim 1 wherein the cookie basecake is a cocoa flavored basecake.

3. (Original) The method of claim 1 wherein the food bar product is a individually wrapped single serve product.

4. (Original) The method of claim 1 wherein the ingredients in the mix includes up to 10% by weight, based on the total weight of the mixture, of one or more ingredients selected from the group consisting of nuts and cereal pieces.

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5. (Original) The method of claim 4 wherein the cereal pieces are selected from the group consisting of puffed rice and puffed wheat.
6. (Currently Amended) A method for cold forming enrobed food bars containing large fragile particles of a crisp baked cookie product comprising: (1) breaking a crisp cookie basecake into pieces at least 85% by weight of which are of a size which will not pass through a screen with a mesh size of 0.157 inches; (2) mixing cookie basecake, consisting of the said basecake pieces along with basecake fines in an amount such that the cookie basecake pieces plus fines will account for 48%-56% by weight of the cold formed bar prior to enrobing, and wherein said cookie basecake consists of 10%-15% by weight of fines, in a mixer with ingredients comprising a preblended mixture of sugar, a filler fat, and a coating fat, and optional inclusions such as cereal pieces, nuts or other compatible inclusions, wherein the added sugar is present in an amount ranging from 25% -70% by weight of the cookie basecake, the filler fat is present in an amount ranging from 15% -35% by weight of the cookie basecake, and the coating fat is present in an amount ranging from about 5% -20% by weight of the cooked basecake; (3) maintaining the temperature of the mixer at a temperature sufficient to ensure that the fat ingredients do not stick to the surface of the mixer; (4) mixing the ingredients at a speed such that a controlled level of breakage of the cookie basecake pieces will occur and a majority of the pieces will remain intact; (5) feeding the mixed ingredients into a hopper and subsequently forming the mixed ingredients into a slab using a series of heated compression rolls, which rolls press the mixed ingredients into a progressively thinner slab without breaking the crisp baked cookie pieces, and wherein the heat of the rolls is sufficient to prevent adhesion of the fat ingredients on the rolls; (6) laying the compressed slab of ingredients onto a conveyor belt which feeds the slab through heated slitter knives or a heated grooved roll positioned to slice the slab or form the slab into ropes of a desired width and height; (7) separating the ropes on a suitable separating conveyor; (8) cutting the ropes into a desired product length; (9) cooling the product to ambient temperature, enrobing the individual pieces of product with chocolate or another coating compound; and (10) packaging the enrobed product in containers suitable for retail sale.
7. (Original) The method of claim 6 wherein the cookie basecake is a cocoa flavored basecake.

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8. (Original) The method of claim 6 wherein the food bar product is a individually wrapped single serve product.

9. (Original) The method of claim 6 wherein the ingredients in the mixes include up to 10% by weight, based on the total weight of the mixture, of one or more ingredients selected from the group consisting of nuts and cereal pieces.

10. (Original) The method of claim 7 wherein the cereal pieces are selected from the group consisting of puffed rice and puffed wheat.

11. (Original) A chocolate or compounded coated, cold formed, hand held food bar comprised of fragile pieces of a baked cookie basecake product wherein at least about 85% by weight of the fragile pieces of cookie basecake are of a size which will not pass through a screen with a mesh size of 0.157 inches and wherein the remainder of the ingredients in the bar comprise sugar and fat, and wherein said sugar is present in an amount ranging from 25%-70% by weight of the cookie basecake, and the fat is present in an amount ranging from 40%-65% of the weight of the cooked basecake, and wherein said fat provides the cold bar with cohesiveness and a desirable mouthfeel.

12. (Original) The food bar product of claim 11 wherein the fat comprises a blend of filler fat and coating fat, the fats being present in a ratio of between about 1:1 filler fat to coating fat to about 3:1 filler fat to coating fat.

13. (Original) The food bar product of claim 11 wherein the fat is selected from fats and fat blends which will provide a cohesive product and a desirable mouthfeel equivalent to that achievable with a blend of filler fats and coating fats blended in a ratio of between about 1:1 to about 3:1.

14. (Original) The food bar product of claim 11 wherein the fragile pieces of baked cookie basecake contain a cocoa flavoring.

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15. (Original) The food bar product of claim 11 wherein the fragile pieces of baked cookie basecake contain a vanilla flavoring.

16. (Original) The food bar product of claim 14 wherein the fragile pieces of baked cookie basecake contain a peanut butter flavoring.

17. (Original) The food bar of claim 11 wherein the bar includes up to 10% by weight, based on the total weight of the cookie basecake, sugar and fat, of one or more ingredients selected from the group consisting of nuts and cereal pieces.